

Camp Cobbler

1 can Large sliced peaches
1 can Large fruit cocktail
1 can Small crushed pineapples
½ cup Instant tapioca
¼ lb Margarine
1 cup Brown sugar
1 pk Cake mix

In a 12 inch foil lined Dutch oven, combine fruit and tapioca. Sprinkle cake mix evenly over top of fruit. Sprinkle brown sugar over cake mix. Dab butter All over top of brown sugar. Place lid on oven. Bake 45 minutes to one hour. USE six to eight coals on the bottom, and fourteen to sixteen coals on the top. Cake is done when top is brown and cake has absorbed juices and is no longer dry.

Campfire Hash

4 cups Shredded dried hash brown potatoes
2 pk Onion soup mix
1 ½ lb Ground meat or sausage
Assorted seasons to taste
1 lg Pot with a lid
1 lg Spoon
6 oz Water

Brown the meat in the bottom of the pan. Break up the meat as it assuring that all the meat is cooked. Stir in the water and soup mix thoroughly. Heat to boiling and simmer a few minutes. Add the dry potatoes and stir to mix. Cover the pot and move to the edge of the fire for about ten minutes and allow the potatoes to absorb all the liquid. Move the pot back on the heat and stir while cooking the potatoes, cook five to ten minutes. Serve hot.

Chicken in foil

1 sm Green pepper, chopped
½ sm Red pepper, chopped
10 Mushrooms, chopped
4 lg Chicken breasts
1 cans Pineapple slices (8oz)
Non-stick cooking spray or 1 tsp butter
Garlic powder, salt and pepper to taste
4 Squares heavy-duty foil (16x16 inches)

Divide the bell peppers and mushrooms into 4 equal parts. Coat a small area in the center of the foil with cooking spray or a small amount of butter. Place a portion of peppers and mushrooms on the greased area of the foil. Top with a chicken breast and

a pineapple slice. Season with garlic powder, salt and pepper to your taste.

Fold the foil securely and check for leaks. Place on the coals for 10 to 15 minutes per side

Burgers in Foil

1 Package 1 ½ lb ground beef
4 16-inch squares aluminum foil
4 Carrots, sliced
1 Can potatoes 16 oz, sliced
2 Green bell pepper, chopped
Dehydrated onion flakes
Worcester sauce
Salt and pepper to taste

Separate meat onto four portions. Place each in the center of a square of aluminum foil.

Top with equal portions of chopped carrots, potatoes and peppers. Season with dehydrated onions, Worcester sauce and salt and pepper to taste. Seal foil, checking for leaks. Place on hot coals for 10 to 15 minutes per side.

Yield 4 servings

Creole Skillet

2 Tb Margarine.
1 Md Onion- chopped
½ Md Green pepper- chopped
½ C Celery- chopped
2 Tb Flour
2 Ts seasoning salt
2 Can Chunky tuna
1 ½ Can Kernel corn

Melt margarine in skillet and lightly fry onion, pepper and celery until tender crisp. Add other ingredients and heat through. Serve with rice and grated Parmesan / Romano cheese.

Yield 4 servings

Easy Stroganoff

2 ts Butter or margarine

1 cn Cream of mushroom soup
1 lb Round steak, cut into thin strips
¼ cup Water
½ cup Sour cream
½ cup Chopped onion
½ ts Paprika

Melt butter or margarine in skillet. Brown strips of round steak in hot fat. Add onions and brown. Stir in soup, sour cream and paprika. Cover and cook over low heat about 45 minutes or until meat is tender. Stir frequently. Serve over noodles or rice.

Yield 4 servings

Fast and Easy

2 Packages instant ramen noodles-oriental flavor
2 cups water
1 pound lean ground beef
1 bunch scallions
16 oz frozen oriental vegetables
1-tablespoon soy sauce

Break the Ramen noodles into a medium bowl. Sprinkle with just one seasoning packet. Cover with two cups of boiling water and allow to sit while you prepare the remaining ingredients.

In a large skillet or wok, brown ground beef over medium heat until cooked. Drain. Add the scallions and sprinkle with the contents of remaining seasoning packet. Cook for an additional minute.

Add the noodles and the water in which they were soaking, frozen vegetables, and the soy sauce. Cover and bring to simmer. Cook until the frozen vegetables are tender, about five minutes.

Yield: 4-6 servings

Quick Dessert

Biscuit mix
Milk or water
Honey

Follow the directions on the biscuit box, using a little less water than called for. Twist the dough around the end of a green stick. Hold and slowly rotate over hot coals until cooked. Dip into honey and enjoy. Honey can be substituted with butter and jam or other favorite topping.

Ranch style eggs

10 Eggs
2 tbs Vegetable oil
1 Small onion cut into small wedges
1 Small green pepper finely sliced
2 Cloves garlic finely chopped
16 oz Garden style salsa
4 oz Diced green Chile peppers
1 Package flour tortillas (optional)
8 oz Sliced Swiss cheese

Heat vegetable oil in large skillet over medium hot coals. Add onions, bell peppers and garlic, cook, stirring occasionally for three to four minutes until vegetables are tender crisp. Add beaten eggs and chiles, Cook stirring occasionally until eggs are firm. Top with slices of Swiss cheese and cover momentarily until cheese melts. Serve with warm tortillas. Substitute tortillas for toast or other favorite bread.

Another grill favorite

1 Steak (your favorite cut).
1/8 lb blue cheese (2 oz).
1 Tbsp fresh lemon juice.

Grill the steak to desired doneness. Just before the steak is ready, heat the cheese and lemon juice together over low heat to make a sauce. Place steak on serving plate, pour sauce over top and serve immediately.

Yield: 1 serving

For the Grill

1 Can (10 ¾ oz) Campbell's Tomato Soup
2 tblsp. Each packed brown sugar, lemon juice, and vegetable oil.
1 tblsp. Worchester sauce.
1 tsp. Garlic powder.
¼ tsp. Dried thyme leaves crushed.
1 ½ lb Boneless beef sirloin steak, ¾ " thick.

Mix soup, sugar, lemon juice, oil, Worchester, garlic and thyme. Grill steak to desired doneness (15min. for medium), turning once and brushing often with soup mixture. Heat remaining soup mixture to a boil and serve with steak.

Yield: serves 6